TIMES-VIRGINIAN

Established 1892

"In the Heart of the Dark Tobacco Belt"

$1.50 per annum in advance.

Not fy at once of failure to receive papers promptly and regularly.

Entered at the Postoffice at Appomattox, Va., as second-class matt under act of Congress.

Communications must be accompanied by name and address of writer. Unsolicited manuscripts will not be returned unless accompanied by pos age.

ADVERTISING RATES: Reading notices 10c per line—4 1-2 words for each insertion.

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Obituaries and Resolutions—1c per word All transient advertising payable in advance

A. H. CLEMENT, Editor.

THURSDAY, JUNE 24, 1926

He is Right

Smith W. Brookhart, Republican senatorial nominee told a gathering of farmers in Iowa that agriculture will have no chance in congress until it elects a majority in both houses that will fight to a finish what he described as a "conspiracy of special interests."

"Agriculture," Mr. Brookhart said, "has perhaps passed its most critical stage in American history. The Haugen bill faces imminent defeat. This defeat has been brought about by a gigantic conspiracy of special interests against the basic industry of our country.

Those interests have devised a scheme of economics which denounces everything as economically unsound, unless it promotes their special welfare. Because of their size and prestige, they are able to control the views of the statesmen and dictate the action of the United States government.

"It is the settled belief of all the farm organizations and all of the labor organizations that ultimate relief from the intolerable oppression of great and unlawful combinations of wealth is to be found in co-operative organization which should be assisted in the first instance by the government as it has assisted other enterprises, and especially by the governmental export corporation.

The opposing interests are careful to avoid a clash with this idea as a whole, and instead they pick out one element of co-operative organization to witness, limitation upon the earnings of capital and denounce that as Socialistic. This is done without regard to the merit of the proposition and without regard to the historic and long merit of the long-settled fact that the corporation is exactly the opposite of Socialism."

Whether it be tariff revision or subsidy, the great farming industry of the country is prostrated, and for the lack of organization they are powerless in their ruined condition to assert their rights or demands on congress. Railroads, public service corporation and their allies called captains of industrial life are declaring increased dividends While agriculture starves for fair treatment at the hands of concress.

PAMPLIN

Mr. Letcher Bryant displayed great bravery and heroism in a wreck at La Trobe on Penn. R. R. in rescuing the dead and wounded. We commend him for the deed of service to suffering humanity.

The Revival Services at Presbyterian Church which has been in session for 10 days closes tonight. Rev. Frances from Staunton is doing the preaching and had large crowds which listened to his fine sermons and sweet singing.

Mrs. Chas. Kennard accompanied by her daughters, Misses Mary and Ruth and Mrs. Curtis Harvey spent Wednesday in Roanoke.

Prof. and Mrs. E. M. Terry left Friday to attend the summer session at University of Va.

Mrs. Wall and children, of N. C. and Mrs. Pondexter, of South Boston, are the guests of Mr. and Mrs. Payne.

Miss Mary Smith, of Richmond attended the funeral of Dallas Meadows who was burried at Hixburg last Saturday.

Miss Mildred Carey, of Farmville, spent last week with her grandmother, Mrs. John Gilliam.

Misses Mary Brightwell and Jane Paulette are visiting in Lynchburg.

Mrs. E. G. Harvey is sick at this time. We hope for her a speedy recovery.

Mrs. Lillie Moses accompanied Mrs. S. L. Ferguson to Lynchburg last week.

Mr. Hamner Moses, of Tarboro, N. C. spent last week-end with his home people.

DEATHS

Frank J. Morris

Died at his home in Louisa on Sunday in the 40th year of his age. His remains were taken to Farmville for burrial. He is survived by his wife and two children. He was the brother-in-law of Mayor J. W. Cawthon, Jr., of this town. Deceased lived here some years.

James Dallas Meadows

James Dallas Meadows, of Richmond, passed away in the 20th year of his age, at a hospital in that city on last Thursday, and was burried in the church yard at Hixburg Saturday afternoon. His remains were accompanied from Richmond by his mother, Mrs. Lou Ella Meadows, and his uncle, Mr. S. H. Cheadle, and families. Dallas was a member of the Christian Church, of Crewe, Va., where he formerly lived. The funeral services were conducted by the Rev. Mr. Duling, of Pamplin. Dallas at one time lived with his aunt, Mrs. W. B. Hubbard and attended school at Hixburg. Sympathy is extended the family and relatives of the deceased.

Mrs. Nannie E. Davis

We grieve to record the passing away of Mrs. Nannie E. Davis in the early morning on June 15th. Mrs. Davis was 83 years old, a faithful and devoted member of Elon Baptist Church. Her burrial took place at the family burrying ground. The services were conducted by her pastor, Rev. W. B. Duling. She was laid to rest beneath banks of lovely flowers which paid homage to her memory. She leaves to mourn her loss the following children, Mesdames R. D. Baldwin, Tom Ransom, C. R. North, of Lynchburg; Messrs R. R. Davis, J. W. Davis. and Jim Davis, of Lynchburg. In the home going of this dear mother, her home and church sustains a great loss. We extend to the family our deepest sympathy, ever looking for that reunion which knows no death.

Willie Booth Suicide

Extended illness, resulting from a complicated attack of influenza suffered last January, is said to have caused depression which resulted in the suicide yesterday of Miss Willie Booth, 18 years old, daughter of Mr. and Mrs. W. H. Booth, of 606 Sixth Street. She tied a silk stocking around her throat and knotted the other end in the head of the bed, the strangulation brought on when she laid down causing her death.

Miss Booth, according to friends of the family, had some thyroid trouble of which outstanding symptoms are intense depression and nervousness. These were increased when she suffered a severe attack of influenza in January and Dr. Burton Nowlin, city coroner, gave melancholia as contributory cause of death yesterday.

Announcement was made in the society column of The News in February of the engagement of Miss Booth to J. Raymond Peters, but the marriage was postponed on account of the illness of the young girl.

She was a clerk in the employ of Craddock-Terry Company prior to her illness.—Lynchburg News.

Deceased was reared in this town where she has many relatives. She was a grand-daughter of the late Jno. A. Sears. It is reported that she had attempted suicide before.

Whitehead

Miss Elizabeth Randolph Whitehead, 77 years of age, died at her home yesterday in Lynchburg. She is survived by two brothers, J. R. Whitehead, 1106 Main street, and W. H. Whitehead, Pamplin.

America Leads Nations In Use Of Ice Cream

If any one food may be considered as America's national dish, it is ice cream.

Ice cream is a food particularly adapted to the needs of individuals of all ages, giving as it does the best type of nutrients for the repair of bone, teeth, blood and muscles and for energy.

Today thousands of housewives make their own ice cream. As a consequence, the making of this highly nutritious food at a reduced cost, yet without in any way impairing the product, is of importance.

Home economists have found a means to this end in the use of evaporated milk. There are three important reasons why evaporated milk

makes the best ice cream, they point out. Because 60 per cent of the natural water in evaporated milk has been removed by evaporation, there is over twice the percentage of solids present in this type of milk than there is in ordinary market milk—and, since it is the solids that give ice cream its pleasing flavor, this fact is of moment.

Then, the composition of evaporated milk is constant, for the reason that it has been put through an homogenizing process, which breaks up the fat globules into tiny particles and distributes them evenly throughout the milk. This attribute makes for an ice-cream mixture of uniform quality and fine texture.

Finally, experts agree that the use of evaporated milk in ice cream contributes to its hygienic qualities, for the reason that evaporated milk is entirely sterile. Health authorities declare that milk and cream should be treated to a heat of 150 degrees F. for half an hour in order that a product may be produced free from infective organisms. Evaporated milk is processed at 240 degrees for 30 minutes, and therefore, its introduction into an ice-cream mixture increases its purity in proportion to the amount of evaporated milk used.

Effective But Simple Dishes Now In Vogue

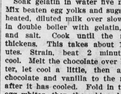
Something simple yet effective is the housewife's ideal for week-end dishes.

During the warm summer weather, women should not be compelled to spend hours in the preparation of meals, when minutes would accomplish the same purpose. Planning week-end menus should be a congenial task, not a bore. At this time of the year there are a variety of nutritious vegetables and fruits to choose from in preparing meals and the modern home manager takes advantage of them. The housewife plans her summer menus so that they will suggest coolness, while at the same time taking into consideration their dietary value. A delicious cream soup made from fresh vegetables, or an omelet, a fresh fruit dessert, or a custard, a dish of ice cream, or a pudding, are nourishing items that should find high favor in the week-end menu.

The home manager enjoys her week-ends 100 per cent more when she has a few moments of leisure. And in this connection the following recipes may prove an aid.

Creamy Salad Dressing.

1 cup boiled or mayonnaise dressing
¾ cup evaporated milk
Combine evaporated milk and cream, chill and whip. Add sugar and juice, then fold into salad dressing. Especially nice for fruit salads.



Chocolate Velvet Cream.

1¼ tbsps. gelatin
⅛ cup cold water
2 eggs, beaten separate
½ cup sugar
2 squares (oz.) chocolate
¾ cup evaporated milk diluted with ¾ cup water
1 tsp. butter
½ tsp. salt
1 tsp. flavoring
½ cup evaporated milk combined with ¼ cup whipping cream, chilled and whipped

Soak gelatin in water five minutes. Mix beaten egg yolks and sugar, pour hot diluted milk over slowly, put in double boiler with gelatin, butter and salt. Cook until the mixture thickens. This takes about 15 minutes. Strain, beat 2 minutes, let cool. Melt the chocolate over hot water, let cool a little, then add the chocolate and vanilla to the mixture after it has cooled. Fold in the stiff egg whites, then the whipped cream. Turn into a mold and chill at least 3 hours. It may be chilled in individual dessert glasses.

Brothers Reunited When Autos Collide

Washington.—Two brothers, lost from each other for thirty years, but who, through all that period lived but forty miles apart, were reunited when their automobiles scraped fenders here.

That was the story told by a traffic officer who happened by as the slight accident occurred. They are Clarence Williams of Washington and George Williams of Baltimore.

Obeying traffic rules they stopped and gave each other their names. Puzzled for a second at the similarity of names and by memories of long ago, the brothers were convinced of their relationship after putting together, piece by piece, information of their earlier days.

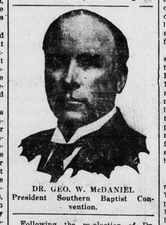
SUCCESSFUL YEAR HAD BY BAPTISTS

Convention at Houston Heard Many Gratifying Reports on Work. Evolution Denounced.

$9,000,000 GOAL IS SET

This Objective for Missions and Benevolences to Be Sought By Co-operative Program Commission for 1927.

Following an unusually good record in the work of the local churches and large achievements on the mission fields, there has just been held at Houston, Texas, one of the most successful sessions of the Southern Baptist Convention in recent years. The session was marked by unusual unity, definiteness of purpose and determination to carry forward the work of the Co-operative Program.



DR. GEO. W. McDANIEL
President Southern Baptist Convention.

Following the re-election of Dr. George W. McDaniel, Richmond, Va., as president, he sounded in his inaugural address a conviction on the theory of evolution that was prompted and unanimously adopted by the Convention as its own sentiment. Dr. McDaniel said:

"I am happy to believe that this Convention accepts Genesis as teaching that man was the special creation of God and rejects every theory, evolution or other, which teaches that man originated in, or came by way of, a lower animal ancestry."

With the evolution question disposed of, the Convention was able to proceed with a consideration of its great missionary and benevolent enterprises.

Among some of the outstanding developments of the Convention:

GOAL OF $9,000,000 SET UP

1. In the hope of enabling the mission boards and other agencies of the Convention to take care of their indebtedness gradually without having to too greatly curtail their present work, an objective of $9,000,000 for missions, education and benevolences was set up for 1927, on recommendation of the Co-operative Program Commission. This money will be applied to foreign, home and state missions, Baptist schools, orphanages and hospitals and ministerial relief, thus taking care of both the state and Southwide Baptist work. It is hoped the Southwide portion of the budget will amount to at least $4,000,000.

2. **An effort will be made to enlist 500,000 tithers during the next year.**

3. **The Foreign Mission Board reported 18,269 baptisms on its fields during the year, a gain of about 1,000 over the previous year. The board has 1,224 churches on the foreign fields with 146,488 members, 3,947 out-stations where preaching services are held from time to time, and 526 missionaries and 2,844 native Christian workers employed in 41 countries.**

4. **Among the results for the year reported by the Home Mission Board were 333 missionaries employed, 19,744 baptisms, 85,296 additions to the church, 150 new churches and 458 Sunday schools organized, and 426 church houses built or improved.**

DENOMINATION GREW DURING YEAR

5. **The Sunday School Board reported total business receipts for the year of $1,710,471. Of this amount $839,041 was put into the hands of several work of the denomination. A total of $9,008 awards in teacher training were made, 403 diplomas were aided by the Architectural Department in drawing plans for new houses of worship, the number of standard Sunday schools reached 546.**

With the gains for the past year the main figures of the denomination are now given by the statistical secretary of the Convention as follows: 26,467 churches, 19,908 ordained ministers, 2,549,230 church members, 21,760 Sunday schools with 2,681,522 pupils, $9,963 church houses, 3,197 pastors' homes, $1,0[illegible],278 invested in local church property $30,711,574 contributed to local church objects, $8,256,435 to missions and benevolences and $4,[illegible],027,099 to all purposes during the past year.

The time is now ripe for a distinct Baptist advance all along the line and especially in a support of the great missionary and benevolent enterprises fostered by the Co-operative Program, the Convention leaders believe.

POWER BOATS DUE TO RULE MISSOURI

New Type of Navigation Replaces Steamboat.

Kansas City, Mo.—When the little blue-winged teal first took the water on the Missouri river ages ago, it began navigation history on the "Big Muddy" that soon is to see another step in its evolution.

The Indian with his canoe, the half-civilized voyager with his pirogue, the fur trader with his keel boat and the "dingey" or little steamboat with a single boiler and engine successively toiled up and down the treacherous river, each marking a step forward in navigation.

Steamboat Once "King."

The magnificent steamboat of the '60s, that great floating palace that marked the heyday of steamboating on the Missouri, held sway for a decade or more and with its passing river traffic halted. Now is to come the power boat and string of freight-laden barges. This modern means of river commerce is to be made possible by a biannual improvement program extending over five years, whereby approximately $2,000,000 will be spent the first year between Kansas City and St. Louis.

The first attempt to navigate the Missouri by steam was made in 1819. It was a hazardous undertaking. Besides the danger of the river, which needed the most skilled navigation because of snags, sandbars and tortuous channel, there was the danger of the lurking savages concealed in the grass along the river banks ready to open fire on the boatmen without warning.

The Western Engineer, a small steamboat 75 feet long, was the fist to ascend the river as far as Council Bluffs, which it reached September 17, 1819. It was built expressly to awe the Indian. On the bow, running from the keelson forward, was a large steam escape pipe, made in imitation of a serpent. The pipe was painted black and the mouth of it red, and clouds of steam belched forth as the little ship crawled upstream at the rate of three miles an hour.

First Trip in 1831.

The first steamboat to ascend the river above Council Bluffs was the Yellowstone of the American Fur company, which left St. Louis April 10, 1831, and reached the mouth of the Big River in South Dakota, on June 19. The following year the Yellowstone ascended to the mouth of the Bad river in South Dakota, on June 27. The following year the Yellowstone ascended to the mouth of the Yellowstone river, thus demonstrating the claim being made by army engineers that the Missouri was navigable as far.

Traffic on the "Big Muddy" flourished after 1830 and was at its height between 1850 and 1860. Lines of mobile boats plied the streams, making possible the military and trading posts of the ever-extending frontier.

New Shenandoah Park Has Fountain of Youth

Luray, Va.—Gurgling through sands and flint rock of pearly whiteness, the waters of a spring in the foothills of the Blue Ridge of this county analysis has just made reveals a specific for goiter, good indigestion, rheumatism and many other ailments.

Three-quarters of a century ago these waters were believed to contain curative properties for goiter, but the recent analysis shows many other diseases will yield if the waters of the spring are persistently drunk. The spring is in a separate mountain from the Blue Ridge, but in a spur of that mountain that will be embraced in the Shenandoah national park area. The owner of the land on which the spring is situated says that nature's compound will make the spring a fountain of youth to millions when the Shenandoah national park is thrown open.

CLASSIFIED ADS

FOR RENT—Fine tobacco farm with six barns for 1927 and 7 or possession given that interest in good orchard; two good dwelling houses. Apply to owner, Mrs. Ella Ford, Phenix, Va. 6-24-4t

FOR SALE—Five passenger automobile in good condition, apply at this office. 6-24-4t

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Siding
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The Rexall Store

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Protection---

In August as well as January

Constantly, 365-days-in-the-year, good paint property against the destructive effects of mers and cold winters. Moisture is kept frotrating the wood surfaces, and quick chantemperature cannot harm the building if it iserly painted.

To get the maximum in the protecting powof paint use Hanna's GREEN SEAL. It forms a tough film over the surface, impenetrable by the weather. The surface is kept insulated from the elements that would age and destroy it.

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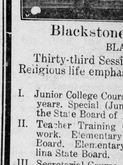
Appomattox, Va.



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BLACKSTONE, VA.
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For Catalog write Geo. P. Adams, Sec'y. & Treas W. B. Gates, Vice-Pres.

Let Us Do Your Next Printing—Times-V

ES-VIRGINIAN

SDAY, JUNE 24, 1926

SONAL MENTION

A. Hancock and family home for the summer.

Sunday will be "Children's" at Liberty Church.

Kent, of Halifax, spent week-end at the home of W. do.

Lois Lucado has returned from a visit to White each and Richmond.

Clem Hammersley, of nd, visited relatives here ek.

and Mrs. L. Crawley ily have returned from a Richmond.

H. Irby has purchased dence he lives in from ian Abbitt.

Cole Loving is pushing road through Fleshman nion.

Jesslyn Hancock left for Bluefield, W. Va. d her vacation.

J. J. Chenault, of Lynchas returned to her home visit here.

s Ann E. and Eva Doss accepted a position in burg.

Lucile Caldwell is spend- vacation at her home re.

ard Stratton, of Newport is visiting his brother, Stratton here.

C. F. James, son Charles ter, Miss Julia McCain nesday for Alabama.

and Mrs. G. L. Doss, and Mrs. Morton Rosser are oring trip at the Beach eek.

R. E Lee boys, under arge of Rev. Mr. Thompent last Tuesday at Y. M. eland, Lynchburg.

Gracie Torrence is visit- er cousin, Miss Thelma den in Lynchburg this

Sis Cheatham, Mrs. Brewer and son, Richard, moke, were guests of Mrs. Caldwell last week.

town force is making inments to side-walks and as fast as funds will per-

JAMERSON—SMITH

Yesterday morning at 7:30 o'clock, the home of Mr. and Mrs. M. C. Smith was the scene of a pretty marriage, when their daughter, Miss Frances Amelia, became the bride of Mr. Roland Walton Jamerson. The parlor was beautifully decorated with ferns and cut flowers. Just before the ceremony "At Dawning" was rendered on the violin by Hon. J. R. Horseley, with piano accompaniment by Mrs. C. W. Smith. The couple entered the parlor to the strains of Lohengrin's Wedding March, and stood under an arch of sweet peas, where they were met by Rev. D. G. Trent, the pastor of the bride, who officiated in a very impressive manner, the ring ceremony being used, during which "O Promise Me" was played softly on the Piano. The bride was attired in a beautiful costume of New Blue Chiffon Crepe, with accessories to match, and carried an arm bouquet of Butterfly Roses and was attended by Miss Emily Harvey. Immediately after the ceremony, the happy couple left for an auto tour through the Valley of Va., and will visit Hagerstown and Baltimore, Md., Washington, D. C., Richmond, Va., and other points of interest before returning. They will be at home here after July 4th.

The bride, who is a stenographer employed in the Clerk's Office, is one of the popular girls of our town, takes an active interest in church, community, and social affairs, and has many friends here. The groom is a prosperous young business man, and has been a valued employee of the Ould-Lawson Hardware Co., for the past several years. Our best wishes go with this young couple.

Rev. and Mrs. W. M. Thompson went to see Miss Cornelia Gills, Wednesday, at Blue Ridge Sanitorium and report the she is getting along nicely.

Frequent light showers throughout the county have greatly improved crop conditions, but this immediate vicinity is drying up completely.

Appomattox ball team again defeats Gladstone 10 to 4. Mike Stanley did the pitching for Appomattox and the Gladstone boys put up a hard fight with several of their good players absent.

Mr. Robt. Lee Burks is building a new residence on his farm north of town. Mr. W. E. Smith has broken ground for a new residence. Robt. Mitchell is the contractor in each instance.

Mr. C. D Mundy, of Buffalo Station was a business visitor to town yesterday. He is much interested in the proposed road from Arrington on the Southern Ry., via Bent Creek to Buckingham, and says by all means the great traffic of eastern tourists should have an accessible road to the surrender grounds—Much interest is being manifested in a road from Bent Creek to Appomattox.

Clyde Utsy McCormick, John Thomas McCormick, and Harry Ledbetter, of Bent Creek, were brought in by Sherriff McKinney and Deputy Connor, charged with trafficing in liquor. Six gallons of corn was found in the bushes in Buck Hollow. Utsy assumed all of the responsibility as owner of the liquor and Justice Moses sent him on to the grand jury. The other two young men were released—Utsy furnished bail and he will probably be tried at the July 20th special term of the court here.

A. R. Harwood, R. L. Burke and S. P. Loving, Cashiers of our local banks, have returned from the annual meeting of the Banker's Association held in Roanoke last week. Mr. Burke, who was last year at Hot Springs, Va., elected Vice-Pres. of the State Bank Section of The American Bankers' Association for Virginia, made his annual report, in which he referred to the depressed condition of agriculture. He was elected a member of the Executive Council for the association representing Group 4 of the Va. Bankers Association at its recent meeting.

and Mrs. S. A. Ferguson their daughter, Miss Mary , are visiting their daughrs. G. L. Furr, in Blue- W. Va.

and Mrs. A. H. Grigory uesday morning with their ter, Emma, for Richmond, they will give her treat-

ndler's Barber Shop has stalled a booth for giving shampoos at 35 cents. ted to have the ladies in and give us a trial. PAT CHANDLER & BRO

and Mrs. W. C. McGill, th Carolina and Mrs. J. R. ll and two daughters, of Norhave returned to their s, after a visit to their her here.

Y. W. A. had a meeting day evening in the base- of Liberty Baptist Church purpose of making band- for a hospital in Africa and good work was accomd at this meeting.

announcement is made of the arriage of Mr. J. H. Stanley Miss Edna Pruden at Suffa., next Saturday—Jim most certainly bring his e Appomattox for the congratulations of his nds.

after a residence here of more 24 years, Hunter Gallier ed to Crewe last week with family, where he has ac- ed the position of assistant k foreman for the N. & W.

In the Kitchen with 6 Famous Cooks

A MEATLESS MEAL, "FIT FOR COMPANY"

(Ed. Note: This is one of a special series of articles contributed by 6 Famous Cooks. Their recipes are "different." Cut them out and place them in your cook book.)

At the Battle Creek College of Home Economics they specialize in planning and preparing well-balanced meals which are both attractive to the eye and nutritious to eat.

MARGARET ALLEN HALL

Miss Margaret Allen Hall, dietitian and nutrition expert of the college, has prepared for readers a company menu which is particularly palatable, even though it is absolutely meatless. Proportions are given for the serving of ten.

Eggs a la King
Glazed Sweet Potatoes
Ritzl Tomatoes
Fruit Salad a la Creme
Bread Beverage
Butterscotch Pie
Directions for each dish follow.

Eggs a la King

6 tablespoons butter
6 tablespoons minced sweet pepper
6 cups (one quart) milk
6 tablespoons flour
2 cups mushrooms (fresh or canned)
12 hard boiled eggs, cut in pieces
2 teaspoons salt

Melt butter, add pepper and mushrooms, and cook until soft. Stir in flour and add milk. Stir until thickened. Add seasoning and eggs. Heat well and serve on toast, in shells of toast; or pour into a baking dish, sprinkle with buttered crumbs and brown in a quick oven.

Glazed Sweet Potatoes

12 medium-sized sweet potatoes
1½ cups sugar
1 cup water
2 tablespoons butter

Boil the sweet potatoes in salted water for ten minutes, remove the skins and cut in halves lengthwise. Arrange in a buttered pan. Make a syrup by boiling the sugar, water and butter together for five minutes. Brush potatoes with syrup and bake until brown, heating with remaining syrup. Serve in a hot covered dish.

Ritzl Tomatoes

Slice bread in usual manner, shape with three-inch biscuit cutter and toast. Slice ripe tomatoes, place a slice on toast, sprinkle with salt, grated cheese or cottage cheese and onion, and bake in hot oven. Bake in hot oven until tomatoes are cooked and slightly browned.

Fruit Salad a la Creme

2 large bananas
1 pint sliced pineapple
1 cup Malaga grapes
1 cup Cream Salad Dressing

Drain the pineapple and cut into small pieces. Peel the grapes, cut in halves and remove seeds. Add to the bananas scraps of the fussy portions, and dice. Mix with the Cream Salad Dressing and serve on a plate garnished with lettuce. Use the pineapple juice in the dressing and transact such other business as may properly come before said meeting.
C. C. BLACKFORD, Referee in Bankruptcy.
6-24-3t

Cream Salad Dressing:

2 tablespoons butter
2 tablespoons flour
1 cup cream
½ cup pineapple juice
egg yolk
teaspoon salt
tablespoons sugar
Cup whipped cream

Melt the butter in a double boiler, stir in the flour and the cream (part milk being preferable). Stir until it begins to thicken. Beat the egg yolks, add to them the salt, sugar and pineapple juice and turn into the thickened cream. Cook in a double boiler five minutes longer, stirring. Cool the egg beaten to a stiff froth. Cool, and fold in the whipped cream.

Butterscotch Pie

Plain Pastry
2 cups flour
½ cup fat
½ teaspoon salt
Ice water

Mix salt with flour. Cut fat into flour with two knives. Add just enough ice water to hold mixture together without its being sticky. Roll lightly from center of dough. This is sufficient pastry for two pies. Bake in hot oven for 25 or 30 minutes.

Butterscotch Filling (for two pies)

4 egg yolks
4 cups dark brown sugar
2 cups milk
½ cup flour
½ cup butter
1 teaspoon vanilla extract

Beat yolks of eggs in inside of double boiler; add milk and butter. Mix flour with sugar, and add to first mixture. Cook until thickened. Remove from fire and cool. Fill cooked pastry shells. Cover with whipped cream or meringue.

Make a meringue with the four egg whites and four tablespoons powdered sugar, pile lightly on top of the pie and bake in moderate oven until brown.

A meatless meal, yes. But who would ever miss the meat?

(Be sure to read next week's special cookarticle.)

Why Long Chimneys?

Many women wonder why oil stoves with long chimneys are superior to those with short ones. It is because the long chimney insures perfect combustion. In other words every drop of oil is completely burned before the heat reaches the cooking. There is no chance for soot to form.

Short chimney stoves as a rule focus the heat in one point—the very center of the burner. Long chimney stoves focus the heat on the whole surface of the bottom of the vessel—the entire kettle bottom. That's why food cooked on long chimney stoves is better done.

666

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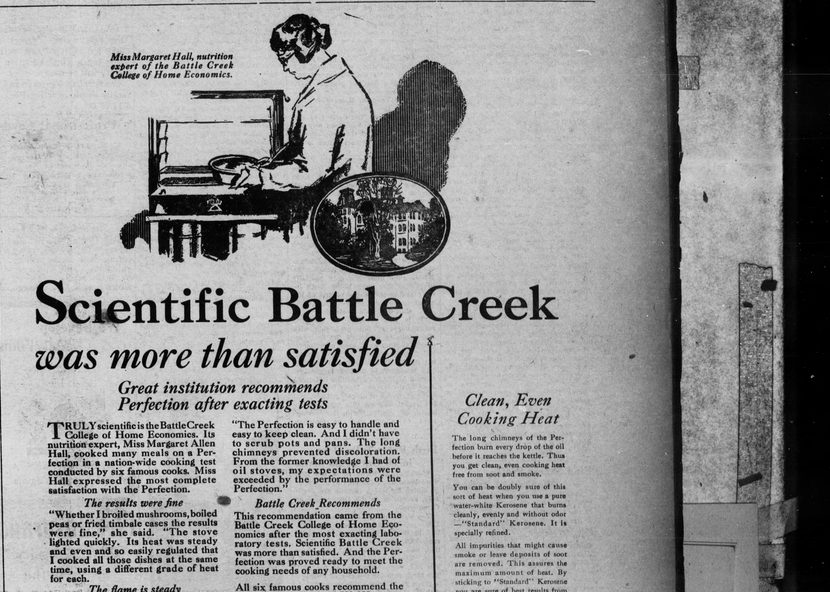

Miss Margaret Hall, nutrition expert of the Battle Creek College of Home Economics.

Scientific Battle Creek

was more than satisfied

Great institution recommends Perfection after exacting tests

TRULY scientific is the Battle Creek College of Home Economics. Its nutrition expert, Miss Margaret Allen Hall, cooked many meals on a Perfection in a nation-wide cooking test conducted by six famous cooks. Miss Hall expressed the most complete satisfaction with the Perfection.

The results were fine

"Whether I broiled mushrooms, boiled peas or fried timbale cases the results were fine," she said. "The stove lighted quickly. Its heat was steady and even and so easily regulated that I cooked all those dishes at the same time, using a different grade of heat for each.

The flame is steady

"The flame did not creep or crawl. I tested the oven with a standard oven thermometer and found that I could keep it any length of time at the temperature I desired. This is very necessary for successful baking.

Odors don't mix in the oven

"One meal I cooked entirely in the oven, corn and cheese souffle, stuffed tomatoes seasoned with onoins, and angel food cake. There was no mingling of odors. This meal saved fuel, too, as I used only one burner. Through the glass doors I could see at any moment how every dish was doing along.

"The Perfection is easy to handle and easy to keep clean. And I didn't have to scrub pots and pans. The long chimneys prevented discoloration. From the former knowledge I had of oil stoves, my expectations were exceeded by the performance of the Perfection."

Battle Creek Recommends

This recommendation came from the Battle Creek College of Home Economics after the most exacting laboratory tests. Scientific Battle Creek was more than satisfied. And the Perfection was proved ready to meet the cooking needs of any household.

All six famous cooks recommend the Perfection. Every day 4,500,000 women with Perfections in their kitchens are having real cooking satisfaction.

See Perfections today

See the complete line at any dealer's. Sizes—from a one-burner model at $6.75 to a five-burner range at $120.00. Select the stove that best fits the needs of your family. Look on the Perfection —approved by Battle Creek College.

Clean, Even Cooking Heat

The long chimneys of the Perfection burn every drop of the oil before it reaches the kettle. Thus you get clean, even cooking heat free from soot and smoke.

You can be doubly sure of this sort of heat when you use a pure water-white Kerosene that burns cleanly, evenly and without odor —"Standard" Kerosene. It is specially refined.

All impurities that might cause smoke or leave deposits of soot are removed. This assures the maximum amount of heat. By sticking to "Standard" Kerosene you are sure of best results from your Perfection. Insist on it. You can buy it anywhere.

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WARNING: Use only genuine Perfection wicks on Perfection Stoves. *They are marked with red triangle.* Others will cause trouble.

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